APPETIZERS

1. **Vegetarian Combination Platter** 5.99
   A sampling of vegetarian appetizers
2. **Mixed Platter** 6.29
   A sampling of our appetizers, including the chicken pakora
3. **Special Vegetable Samosa** 6.99
   Mildly spiced potatoes and green peas stuffed into pastries, deep fried and topped with choley (chick peas), fresh yogurt, onions and tamarind sauce
4. **Aloo Tikki** 3.99
   (2 pieces) Lightly spiced and deep fried potato patties
5. **Vegetable Samosas** 3.99
   (2 pieces) Popular Indian crisp pastries stuffed with mildly spiced potatoes and green peas
6. **Vegetable Pakoras** 3.99
   Assorted fresh vegetable fritters
7. **Keema Samosas** 3.99
   (2 pieces) Mildly spiced lamb filled pastries, deep fried until crispy
8. **Chicken Samosa** 3.99
   Pastry filled with ground chicken and mildly spiced potatoes and green peas
9. **Chicken Pakoras** 5.99
   Traditional boneless marinated chicken breast pieces, dipped in seasoned batter and fried
10. **Chicken Tenders** 5.99
    Tender boneless batter fried chicken pieces
11. **Papadam** 1.99
    Crispy lentil wafer-like crackers
12. **Paneer Pakoras** 5.99
    Homemade Indian paneer cheese lightly spiced and batter fried
13. **Chicken Tikka** 9.99
    Boneless chicken baked in the clay oven
14. **Chicken Tandoori** 8.99
    Half tender chicken marinated in yogurt and spices and baked in the tandoori oven
15. **Vegetarian Amol Special** 6.99
    Cheese tossed with lightly spiced onion and bell pepper stuffed
16. **Non-Vegetarian Amol Special** 6.99
    Boneless chicken tandoori tossed with lightly spiced onion and bell pepper stuffed
17. **Palak Pakora** 5.99
    Fresh spinach fried with graham flour and spices
18. **Paneer Papri Chat** 5.99
    Cheese with potatoes and papri made with Indian spices
19. **Chana Chat** 5.99
    Garbanzo beans with potatoes, tomatoes, green chillies with bhalla (Lentin ball)

SOUPS

1. **Dal Soup** 2.99
   Deliciously mild lentil soup
2. **Coconut Soup** 3.99
   Shredded coconut cream, nuts and sweet spices
3. **Chicken Soup** 2.99
   Chicken soup with lentils, herbs and spices
4. **Tomato Soup** 2.99

SALADS

1. **Green Salad** 3.99
   Freshly tossed salad with herbs and lemon
2. **Kachumber Salad** 3.99
   Fresh cucumbers, onions and tomatoes with spices
3. **Tomato and Onion Salad** 3.99
   Onions and tomatoes with spices

SIDE DISHES

1. **Raita** 1.99
   Cooling yogurt with shredded cucumbers, tomatoes, mint and spices
2. **Mixed Pickle** 1.49
   Spicy hot peppers, lemons, mangoes and olives
3. **Mango Chutney** 1.99
   Sweet mango chutney

BREADS

1. **Roti** – Traditional flat whole wheat bread 2.49
2. **Paratha** – Multi layered whole wheat bread 2.49
3. **Aloo Paratha** – Multi layered whole wheat bread stuffed with potatoes 2.99
4. **Poori** – Two lightly fried whole wheat breads 2.99
5. **Bhatura** – Crispy layered fried bread 2.99
6. **Aloo Bhatura** – Crispy layered fried bread with potatoes stuffed 2.99
7. **Paneer Bhatura** – Crispy layered fried bread with Indian cheese stuffed 2.99
8. **Naan** – A leavened bread baked in our tandoori clay oven 2.99
9. **Aloo Naan** – Delicate leavened bread stuffed with potatoes 2.49
10. **Onion Naan** – Stuffed with mildly spiced onions 2.99
11. **Garlic Naan** – A delightful bread stuffed with garlic and spices 2.99
12. **Pudina Naan** – Mint stuffed naan 3.25
13. **Paneer Naan** – Indian cheese stuffed naan 2.99
14. **Chicken Naan** – Naan stuffed with broiled tandoori chicken 2.99
15. **Keema Naan** – Naan bread stuffed with mildly spiced minced lamb 2.99
16. **Chef Naan** – 3.99
    Naan stuffed with a combination of onions, garlic, potatoes and chicken
17. **Kashmiri Naan** – Naan bread stuffed with coconut and raisins 3.99
18. **Hot Spicy Naan** – 2.99
    A leavened bread with red chili powder baked in tandoori oven
19. **Gobi Naan** – Naan stuffed with cauliflower and spices 2.99

TANDOORI SPECIALTIES

The tandoor is a charcoal-fired clay oven. This old fashioned style of cooking marinated food is both healthy and flavorfully moist. This style of cooking imparts its own smoky flavor into the foods.

1. **Chicken Tandoori** 12.99
   Half tender chicken marinated in yogurt and spices and baked in the tandoori oven
2. **Chicken Tikka** 13.99
   Boneless breast of chicken pieces baked in the clay oven
3. **Paneer Tikka** 14.99
   Indian cheese pieces baked in the clay oven
4. **Shrimp Tandoori** 15.99
   Shrimp marinated with mild spices and grilled in our tandoori oven
5. **Chicken Kabob** 13.99
   Finely minced chicken and spices formed onto skewers and baked in the clay oven

AMOL'S DINNER SPECIALS *(No Coupons or Entertainment Cards)*

1. **Goat Curry** 13.99
   Goat simmered in a curry sauce of onions, garlic, ginger, and tomatoes
2. **Chicken and Shrimp Curry** 14.99
   Chicken with shrimp and curry sauce of onion, garlic, ginger and tomatoes (comes with plain naan)
3. **Lamb and Shrimp Curry** 15.99
   Lamb with shrimp and curry sauce of onion, garlic, ginger and tomatoes (comes with plain naan)
4. **Vegetarian Thali** 15.99
   A complete Indian meal including choley (chick pea curry), matar paneer, dal makhani, rice, raita, papadum, naan and gulab jamun on a silver platter
5. **Non Vegetarian Thali** 16.99
   A traditional Indian meal including lamb curry, chicken curry, chicken tandoori, raita, rice, papadum, naan and gulab jamun served on a silver platter

DINNER FOR TWO

6. **Vegetarian** 32.99
   Feast fit for a king. Vegetarian samosas, aloo matar, malai kofta, saag paneer, dal makhani rice, naan, raita, papadum and kheer or gulab jamun for dessert
7. **Non Vegetarian** 35.99
   Begin your feast with zesty Indian chicken samosa, chicken tandoori, curried lamb, chicken saag, matar paneer, rice, naan, papadum and kheer or gulab jamun for dessert

RICE SPECIALTIES *(All served with Raita)*

1. **Vegetable Biriyani** 12.99
   Basmati rice cooked with green peas, carrots, green beans, Indian cheese, nuts and raisins
2. **Saag Biriyani** 12.99
   Special rice with spinach

3. **Chicken Biriyani** 13.99
   Basmati rice with our own spiced chicken, vegetables, nuts and raisins
4. **Lamb Biriyani** 14.99
   Basmati rice cooked with lamb, green peas, nuts and raisins
5. **Shrimp Biriyani** 14.99
   Lightly spiced basmati rice cooked with shrimp, nuts and raisins
6. **Special Biriyani** 15.99
   Basmati rice cooked in clarified butter with shrimp, chicken, lamb and vegetables
7. **Rice** 2.99
   Our flavorful Indian basmati rice tossed with green peas

VEGETARIAN SPECIALTIES

1. **Aloo Matar** 10.99
   Fresh green peas and potatoes cooked in a fragrant spiced sauce
2. **Matar Paneer** 11.99
   Fresh green peas cooked with Indian paneer cheese in a spiced gravy
3. **Aloo Chana** 10.99
   Garbanzo beans cooked with potatoes, onions, garlic, ginger and spices
4. **Saag Paneer** 11.99
   Our flavorful spinach with onions, ginger, Indian spices, cubes of Indian cheese and a hint of cream
5. **Aloo Saag** 10.99
   Spinach and potatoes delicately cooked with onions, tomatoes, spices and a hint of cream
6. **Vegetable Korma** 11.99
   Mixed vegetables, cheese, nuts and spices in a creamy curry
7. **Mixed Vegetables** 10.99
   Mixed garden vegetables in a delicately spiced tomato gravy
8. **Paneer Makhani** 11.99
   Indian cheese sautéed with fresh ginger and spices in a creamy tomato sauce
9. **Gajar Matar** 10.99
   Sweet baby carrots cooked with green peas and light spices in a curry sauce
10. **Aloo Gobi** 10.99
    Fresh cauliflower and potatoes cooked with ginger, garlic, onions, tomatoes and spices
11. **Baingan Bhartha** 11.99
    Eggplant grilled over an open flame, mashed and then sautéed with onions, garlic, ginger and special spices
12. **Vegetable Jalfrezi** 10.99
    Fresh vegetables cooked with green peppers, tomatoes and onions in a zesty curry sauce
13. **Malai Kofta** 11.99
    Vegetable balls cooked in a creamy nut sauce with fresh herbs and spices
14. **Saag Choley** 10.99
    Chick peas and spiced spinach cooked in tomato cream sauce
15. **Mushroom Matar** 10.99
    Tender mushrooms and green peas cooked in a tomato curry
16. **Aloo Vindaloo** 10.99
    Potatoes cooked in a tangy hot sauce
17. **Dal Makhani** 10.99
    Black lentils cooked with fresh herbs and spices, sautéed in butter and garnished with coriander
18. **Bhindi Masala** 11.99
    Okra cooked with onions, tomatoes and spices
19. **Paneer Chillie** 11.99
    Indian cheese cooked with fresh chillie and spices
20. **Yellow Dal** 10.99
    Yellow lentil cooked with fresh herbs and spices
21. **Aloo Bhartha** 11.99
    Potatoes cooked with eggplant, grilled and sautéed with spices
22. **Saag Bhartha** 11.99
    Spinach cooked with eggplant, grilled and sautéed with spices

LAMB SPECIALTIES

1. **Lamb Curry** 13.99
   Cubes of lamb in thick curry sauce with herbs and spices
2. **Lamb Rogan Josh** 14.99
   Tender lamb cooked in clarified butter, browned onions, fresh garlic and simmered with spices and yogurt
3. **Lamb Saag** 13.99
   Lamb cooked with spinach, herbs and spices
4. **Lamb Korma** 14.99
   Lamb cooked with special spice blends, cashew nuts and raisins in a mild creamy curry sauce
5. **Lamb Vindaloo** 13.99
   Lamb marinated in vinegar and spices and cooked with potatoes in a hot tangy sauce
6. **Lamb Mushroom** 13.99
   Lamb cooked with fresh mushrooms and mild spices in a light curry sauce
7. **Lamb Dal Tender** 13.99
   Lamb cooked with lightly spiced lentils
8. **Lamb Do Piaza** 13.99
   Pieces of lamb, pan sautéed with sliced tomatoes, bell peppers and spices, then simmered in a delicious curry
9. **Lamb Sabji** 13.99
   Lamb curry with fresh vegetables
10. **Amol's Lamb Special** 13.99
    Lamb cooked with egg and paneer cheese in our special sauce

CHICKEN SPECIALTIES

1. **Chicken Curry** 11.99
   Boneless chicken breast simmered in a curry sauce of onions, garlic, ginger and tomatoes
2. **Chicken Jalfrezi** 11.99
   Chicken breast, onions, bell peppers, tomatoes and spices in a zesty curry sauce
3. **Chicken Patiala Shahi** 11.99
   Chicken breast meat, cauliflower, baby carrots, almonds and special spices flavor this curry
4. **Chicken with Vegetables** 11.99
   Boneless chicken cooked with assorted vegetables in a light sauce with tomatoes
5. **Chicken Korma** 12.99
   Breast pieces of chicken cooked in a delicate creamy curry sauce with nuts and raisins
6. **Chicken Tikka Masala** 12.99
   Tandoori chicken (from our clay oven) simmered in a rich, creamy tomato sauce
7. **Chicken Vindaloo** 11.99
   Boneless chicken breast cooked with potatoes in a hot tangy sauce
8. **Chicken Saag** 11.99
   Boneless chicken breast sautéed with our Indian curried spinach
9. **Chicken Chillie** 11.99
   Roasted chicken pieces, onions, green bell peppers, hot chili peppers and spices in a zesty tomato curry
10. **Chicken Makhani** 12.99
    Boneless tandoori chicken breast pieces in a creamy onion, tomato, butter sauce with nuts and raisins
11. **Chicken Ajwan** 11.99
    Chicken cooked with peppers, tomato and caraway seeds
12. **Chicken Dal** 11.99
    Chicken pieces cooked in a mildly spiced lentil curry
13. **Chicken Choley** 11.99
    Chicken pieces cooked with garbanzo bean curry
14. **Chicken Tikka Saag** 11.99
    Boneless roasted chicken breast cooked with fragrantly spiced spinach
15. **Amol's Chicken** 11.99
    Special boneless breast of chicken pieces cooked in our delicious sauces with cubes of paneer cheese and egg
16. **Chicken Mushroom** 11.99
    Curried chicken with fresh mushrooms
17. **Chicken Mutter** 11.99
    Tender chicken pieces cooked with green peas and spices

18. **Coconut Chicken Curry** 12.99
Boneless chicken breast simmered in a curry sauce with coconut flakes

19. **Chicken Shahi Korma** 11.99
Breast pieces of chicken cooked with Indian cheese, nuts and raisins in a delicate creamy sauce

20. **Chicken Bhartha** 11.99
Boneless chicken breast cooked with eggplant

21. **Chicken Tikka Bhartha** 11.99
Boneless roasted chicken breast cooked with eggplant

22. **Chicken Tikka Masala Saag** 11.99
Tandoori chicken (from clay oven) cooked with spinach and tomato sauce

23. **Kadai Ginger Chicken** 11.99
Fresh boneless chicken cooked with yogurt, ginger and creamy sauce

SHRIMP OR FISH SPECIALTIES

1. **Shrimp or Fish Curry** 14.99
Shrimp or fish in a traditional curry sauce

2. **Shrimp or Fish Saag** 14.99
Shrimp or fish in spinach curry with a bit of cream

3. **Shrimp or Fish Masala** 14.99
Cooked with mushrooms, onions and ginger in a creamy tomato sauce

4. **Shrimp or Fish Do Piaza** 14.99
Sautéed with onions, fresh ginger, garlic, bell peppers and spices in a fragrant curry

5. **Shrimp or Fish Vindaloo** 14.99
Cooked with potatoes and onions in a hot tangy sauce

6. **Shrimp or Fish with Vegetables** 14.99
Cooked with mixed vegetables in an Indian tomato curry

7. **Shrimp and Fish Masala** 14.99
Simmered in a rich, creamy tomato sauce

DESSERTS

1. **Gulab Jamun** 1.99
Homemade dense Indian doughnut prepared with Indian cheese, deep fried and soaked in a rich scented syrup

2. **Kheer** 1.99
Traditional rice pudding seasoned with a hint of cardamom seed

3. **Kulfi** 3.99
Homemade ice cream with pistachios and rose water

4. **Mango Ice Cream** 3.99

BEVERAGES

1. **Mango Lassi** 2.99
Chilled sweet mangoes blended with homemade yogurt and a bit of sugar

2. **Sweet Rose Lassi** 2.99
A refreshing beverage of chilled yogurt blended with rose water and sugar

3. **Salty Lassi** 2.99
Chilled yogurt, crushed cumin seeds and other spices flavor this beverage

4. **Mango Juice** 1.99

5. **Coffee, Tea, Iced Tea, Milk** 1.99

6. **Chai** 1.99
Indian style tea made with milk and spices

7. **Soft Drinks**

Indian Beers: King Fisher, Flying Horse and Taj Mahal
For Beer, Wine or Liquor, please ask your server
15% gratuity will be added to all parties of 5 or more

$10.00 Minimum Bill For Dinner Table